

# Ag in Action

#### **June 2006**

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#### From: The Director's Desk

While our port inspectors spend time looking for any hitchhiking unwanted pests, 19 additional officers and inspectors are now also equipped to check for bombs, weapons of mass destruction, drugs and other illegal paraphernalia.

Over the course of three days, we trained in five different 18 wheelers without one moment in the classroom. Desert Snow provided this type of

hands-on approach, which allowed our personnel to each have a first hand chance to learn how and what to look for. As I went through the training and climbed around in the trucks, I was amazed at the techniques.

While the federal officials are in charge of guarding our international borders, our port inspectors play a crucial role in protecting our state borders. Should drugs or any illegal parphenalia be missed by a port of entry in a neighboring state, we want to serve as backup and catch it before it comes into Arizona. While we are concerned about Red Imported Fire Ants and Glassy Winged Sharpshooters, we at the Arizona Department of Agriculture also are deeply interested in the

greater role of directly protecting the citizens of our state.

While many of the details of the training cannot be revealed for security reasons, this type of education is part of creating a good offense at our borders. Each of the inspectors and officers underwent a thorough background check to try and prevent them from using the knowledge they obtained in an illegal or unpatriotic way.



ADA employee Diane Parker receives a plaque from Desert Snow for all her work and training.

We would like to thank the Arizona Department of Emergency Management for paying for the training and thank each of our inspectors and officers for the important work you do in protecting the folks of Arizona from numerous threats.

## Twenty Arizona Businesses Market to the World in Chicago

While we most often think of agriculture as fields of animals and plants, many Arizona producers were recently able to show off the final result at the U.S. Food Export Showcase in Chicago.

Twenty companies from the Grand Canyon state took part in the three day fair that pulls in more than five different food shows: United Food Export Showcase, The Food and Marketing Institute, Fancy

> Food Show, United Produce Expo and All Things Organic. Each of this shows entices buyers from South Africa to Japan and provides newer businesses in our state, and even those established, a chance to

meet individuals they might not on a day to day basis.

More than 400 media signed in to bring this story to their home countries around the world. More than 50,000 buyers also came from every corner of the globe to find the latest and greatest products. Finally, our 20 companies not only shared their products, but were able to remind our national and international partners that agriculture is worth \$9.2 billion to our

state.

More than 50,000 attendees and 4,000 exhibitors filled McCormick Place in downtown Chicago.

You probably recognize the brand name Dial, but did you the know the famous soap company resides in Scottsdale? Their display this year included not only hand soap, but laundry products as well. While many consumers pick up these products at their local

supermarkets, the **United States Food Export** Showcase is an opportu-

nity for Dial to bring their products to the food market.

The Specialty Food Show is the place to find jams, sauces, chocolates and even fine wines. Some of the products produced from this lump sum include Revolution Tea, which takes tea to a new level. This Phoenix based company displayed their latest line of products, including their white and organic lines.

Also, the Organic Bistro, based in Scottsdale, shows off their organic made for one entrees at the All Things Organic Show. This niche market appeals to those individuals looking for organics but not wanting to spend the time to find the individual ingredients and prepare a meal for just one person.



A Revolution Tea representative gets to share the latest products. Finally, numerous produce distributors from Nogales to Rio Rico were on hand at the United Produce Expo with displays featuring huge shrimp in a mango chutney.



More than 2 million square feet was made available to producers from across the country and Arizona was definitely not lost in the mix. Each one of these companies

and numerous others should make us proud to call Arizona home.



Shrimp are served with a mango chutney at the Fresh Produce Association of the America's exhibit.

## **Arizona Agriculture Now Worth \$9.2 Billion**



In an evolving environment that continues to bring change and challenges to Arizona's food and fiber industries, the economic contribution of Arizona agriculture swelled to \$9.2 billion, according to a just-released 2004-based statistical study by the University of Arizona (UA).

The \$9.2 billion figure is nearly 40 percent higher than the \$6.6 billion value based on a similar UA study that used year 2000 numbers. The UA's Department of Agricultural and Resource Economics compiled both study results.

The more recent study indicated the financial benefit produced by agriculture for every Arizonan in 2004 was \$1,550, compared to \$1,200 in 2000. The new study said Arizona agriculture created 74,500 in 2004, compared to almost 73,000 in 2000.

According to the UA, three major reasons led to the \$2.6 billion increase between the two studies including higher prices for milk and beef, a continued increase in Arizona milk production and the increased value of lettuce and other vegetables.

## Information Technology Working For You: Lunch and Learn

#### David Hall, IT Manager

Part of the mission of the Information Technology Department at the Agriculture Department is to assist and educate the agency employees in the technologies and software that are a large part of providing the citizens of Arizona the service they require. The Agency IT Department is doing its part to both educate the employees with classes taught by IT personnel that pass along the knowledge



about new technologies in use within the agency. They are also providing classes about the software that the agency uses as a part of normal business operations, such as the Microsoft Office® productivity suite.

The first class talked about general computer education, such as how computers operate, how the Internet works, and how computer data networks transfer data from one point to another, sometimes literally around the world in a fraction of a second. An overview of basic computer concepts came first, followed by more specific information about the computer itself and how it works. This was followed by how to be safe when using the Internet. General common sense rules were taught about scammers, phishing, and never to release personal information over the Internet unless you are sure where it is going to end up. More information is available about this at the end of this article.

The next class was more job-related and taught the operations of the Microsoft Outlook® program. We went into detail about how to more effectively use the software provided to each employee and how that benefits the Agency with more employee productivity. The employees that attended learned some little-known tips and techniques that will help them perform tasks faster and easier.

These classes are given on a voluntary basis during lunchtime and are called Lunch N' Learn around the Agency. The employees attend on their own time and most leave the class knowing more than when they came. The classes will continue, covering more of the productivity software and technologies being used to provide the citizens the information and service they deserve.

#### Did You Know?

Based on recent statistics:

That the average unprotected computer can be compromised in a matter of minutes. The majority of individuals who thought their computers were safe... were wrong.

#### **User IDs and Passwords**

Your user ID is your identification, and it's what links you to your actions on the system. Your password authenticates your user ID. Protect your ID and password. Remember, generally, you are responsible for actions taken with your ID and password. Follow these best practices:

- Your password should be changed periodically.
- Don't reuse your previous passwords.
- Don't use the same password for each of your accounts.
- NEVER tell or share your password with ANYONE.
- When your computer prompts you to save your password, click on "No."
- Never use a word found in a dictionary (English or foreign.)
- If you think your password has been compromised, change it immediately.
   Employees should notify the information security officer or manager at their organization.



#### **Phishing**



Phishing is a scam in which an email message directs the email recipient to click on a link that takes them to a web site where they are prompted for personal information such as a pin number, social security number, bank account number or credit card number. Both the link and web site may closely resemble an authentic web site however, they are not legitimate. If the phishing scam is successful, personal accounts may be accessed.

If you receive one of these emails:

- 1. Do not click on the link. In some cases, doing so may cause malicious software to be downloaded to your computer.
- 2. Delete the email message.
- 3. Do not provide any personal information in response to any email if you are not the initiator of the request.

## H.A.T.S. Off To You!

#### April Employee of the Month - Rhonda Black, ASD

#### Others nominated:

Howard Simms, ASD Wendy Gutierrez, ASD Esther Jacobs, PSD Levora Molden, PSD Angelica Bruner, CFV Doug Marsh, SAL Susie Ryan, SAL

In addition, Rhonda Black, our Employee of the Month for May, will each receive a <u>complimentary pair of movie tickets to any</u> <u>Harkins theatre!</u> Hats Off To You!





Rhonda Black, Dispatcher, ASD

### **Hires and Retires**



Jim Meggs, AH Quality Assurance Administrator, ASD

I would like to introduce myself; I am the New Hire Jim Meggs of Tempe. We (wife, Becky) and I have been in the state of Arizona for a little over 20 years. It is an amazing state that is a wonderful place to live in and travel around in.

The last 20 years I have working with segments of the Animal Health industry from cow/calf, sheep raisers, dairymen, feedyards and animal health distributors in Arizona and Southern California.

I look forward to working with the people in my department and the people of Arizona.

## **Chilling Down that Coffee Bean**



For extra goodness, make sure and add the whipping cream!

You don't need to go out and spend a lot of money to enjoy iced coffee drinks this summer. Try this recipe for a delicious, frothy drink:

1 cup brewed, double-strength coffee, chilled 2 rounded tablespoons extra-fine or confectioners' sugar 3 cups chopped ice

Combine ingredients and mix in an electric blender until creamy.

For other variations, add 1/4 teaspoon vanilla extract, 1/4 teaspoon of coriander, or 1 tablespoon cocoa.

## **Add Extra Crunch to Your Next Salad**

Homemade croutons are an inexpensive, delicious addition to salads and soups. Try this recipe, and then experiment with your own blend of seasonings, such as oregano, thyme, tarragon, or grated cheese.

- 2 cloves garlic, peeled and halved
- 3 cups day-old bread or rolls, cut in cubes
- 3 tablespoons olive oil

Saute garlic in olive oil in a large skillet until tender. Add bread cubes, tossing to coat; discard garlic. Spread cubes evenly on baking sheet, and bake at 325 degrees for 20 minutes or until golden brown. Store in a covered container in the refrigerator for up to two months.



Add dried or fresh herbs to take croutons to the next level.

## **Sports Drinks Increase Risk of Tooth Decay**



Shy away from sports drinks and pick up a glass of low-fat milk.

Researchers at the University of Birmingham, England, have found that sports drinks are up to 30 times more likely than water to dissolve tooth enamel. Plus, the athletes who use them are at even higher risk because high activity levels slow the production of saliva, which dilutes the acidity of the drinks. Researchers also emphasize that fizzy drinks and fruit juices are as damaging to the teeth as sports drinks. To avoid tooth erosion, the Academy of General Dentistry suggests limiting soda and sports drinks and urges drinking water or low-fat milk instead.

## Dine In or Dine Out? The Facts.

Here are some interesting facts about the restaurant business from the National Restaurant Association:

- There are 925,000 restaurants in the United States; annual revenues are \$511 billion.
- The restaurant industry employs 12.5 million people, making it one of the largest employers, second only to the government.
- Nearly half of all adults have worked in a restaurant, with 28 percent getting their first job at such an establishment.
- The average American eats a restaurant-prepared meal or snack
   5.3 times a week.
- The average American household spends \$2,434 a year on food prepared away from home.



The most popular occasion to dine out is on birthdays; 55 percent of Americans go out to celebrate.

## Fast Food May Mean Fast Weight Gain in Kids



Childhood obesity continues to be a problem and fast food may be to blame.

You may be surprised to learn how much fast food, a main culprit in the childhood obesity epidemic, contributes to weight gain. According to a study by David Ludwig, MD, PhD, and others at Children's Hospital Boston, nearly a third of American children ages 4 to 19 eat fast food every day, gaining an average of about six extra pounds a year.

Not only does most fast food contain significant amounts of fat, carbohydrates and sugar, it has little fiber and can be consumed so quickly that by the time the body notices it is full, it has already taken in too many calories.

The American Obesity Association recommends that children eat fast food no more than once a week.

#### **Quote of the Month**

The temporary good is enemy to the permanent best.

- Bill Wilson, founder of Alcoholics Anonymous

## This Month In History - June

#### 10 Years Ago

A panel of federal judges blocks a law against indecency on the Internet, arguing that it would infringe on freedom of speech.



#### 25 Years Ago



The Centers for Disease Control and Prevention report that five men in Los Angeles have a rare form of pneumonia. These turn out to be the first recognized cases of AIDS.

#### 40 Years Ago

The U.S. Supreme Court rules in Miranda vs. Arizona that the police must inform suspects of their rights before questioning them.



#### 50 Years Ago



Marilyn Monroe marries the playwright Arthur Miller.

#### 100 Years Ago

President Theodore Roosevelt signs the Pure Food and Drug Act into law, forbidding the marketing of food containing "any added poisonous or deleterious substances which may render it injurious to health." Another provision called for the creation of the Food and Drug Administration.



## Tree of the Month? The Weeping Willow



A weeping willow drinks up the water as it sits next to a lake.

The weeping willow, a popular ornamental tree, is well known for its long, limp, hanging branches. In the wind, the tree dances and sways gracefully and whispers, according to ancient lore. The trees are native to China but now grow wild throughout North America. They are very fast growers, sometimes shooting up six to eight feet a year. Weeping willows can grow up to 50 feet with diameters up to three feet. They do best in moist soils and often grow on the banks of ponds and rivers. The roots are so aggressive in seeking water that they choke water pipes, wells, and septic tanks, which is why landscapers advise homeowners not to plant them near buildings. Salycylic acid - a precursor to aspirin - was once extracted from the bark of the willow. It was used to reduce fevers and inflammations, as well as ease heartburn and stom-

ach ailments. Napoleon Bonaparte was buried under a weeping willow, supposedly his favorite tree. Cuttings from this tree became prized possessions for his admirers.

## **Just For Fun**

See if you can solve these riddles by them to the answers at the bottom:

- 1. Throw me off the highest building and I will not break; put me in the ocean and I fall apart. What am 1?
- 2. You use a knife to slice me but then weep when I am cut. What am I?
- 3. I am weightless, but you can see me. Put me in a bucket and I make it lighter. What am I?
- 4. I'm where yesterday follows today and tomorrow's in the middle. What am I?
- 5. I go all around the world but stay in the corner. What am I?
- 6. I have holes in the top and bottom, on the left and right, and in the middle, but I still hold water. What am I?
- 7. No sooner spoken than broken. What am I?
- 8. You throw away the outside and eat the inside. Then you eat the outside and throw away the inside. What am I?
- 9. You can catch me but not throw me. What am I?
- 10. I get wetter and wetter the more I dry. What am I?
- A) A sponge F) An ear of corn B) A towel G) A cold C) A hole H) An onion D) Silence I) A stamp
- E) A tissue

Answers are found at the bottom of page 10.



## **Fact or Fiction?**

- The dimples on a golf ball make it faster in the air. True or False
- Dragonflies can travel up to 40 miles an hour. True or False
- Falling coconuts kill 150 people a year. True or False
- Oenophobia is the fear of wine. True or False
- Reno, Nev., is west of Los Angeles, Calif. True or False



## June Birthdays

Sun	Мон	7ue	Wed	Thurs	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
	Sandra Moore	Jesus Solis				Michael Engelhardt
	John Pieper					
	Tresia Power					
11	12	13	14	15	16	17
	Dawn Tillery		Flag Day			Michael Comeau
	Timery		Esther Jacobs			Comean
18	19	20	21	22	23	24
Keith Miller	Anthony Bocchino			Joshua Schnack	Richard Roberts	
Father's	Ignacio Cruz					
Day	Ryan Donnay					
	Shelly Letcher					
25	26	27	28	29	30	
Daniel Chavez	Guy King		Brett Cameron	Roland Mader	Thomas Mendez	
Frank Frondle						